CLAIMS

1. Use of an active ingredient that is obtained from chestnut meal, associated with any adapted cosmetic galenical form, such as an aqueous or alcoholic emulsion, a lotion, a cream with an aqueous or fatty base, or an ointment for improving the barrier effect on the skin.
2. Use of the active ingredient that is obtained from chestnut meal according to claim 1, wherein it makes possible an improvement of the synthesis of involucrin on the skin.
3. Use of the active ingredient that is obtained from chestnut meal according to claim 1 or 2, wherein it makes possible an improvement of the synthesis of the profilaggrin on the skin.
4. Use of an active ingredient that is obtained from chestnut meal according to claim 1, 2, or 3, wherein it promotes the synthesis of cadherin-E on the skin.
5. Use of the active ingredient that is obtained from chestnut meal according to any of the preceding claims, wherein it increases the synthesis of the ceramides on the horny layer.
6. Use of the active ingredient that is obtained from chestnut meal according to any of the preceding claims, wherein it makes it possible to increase the expression of enzymes for synthesis of lipids such as the fatty acid synthase and serine palmitoyl transferase and the synthesis of epidermal lipids on the skin.

7. Use of the active ingredient that is obtained from chestnut meal according to any of the preceding claims, wherein it makes possible a reduction in the activity of the glycoproteins of the family of desmosomal cadherins so as to promote exfoliation.
8. Use of the active ingredient that is obtained from the chestnut meal according to any of the preceding claims, wherein it makes possible a reduction of the negligible water loss, in particular by increasing the activity of the chymotrysin stratum corneum enzyme.
9. Process for obtaining the active ingredient that is used according to claims 1 to 8, wherein it comprises the following stages:

- Solubilization of chestnut meal in water,
- Enzymatic hydrolysis,
- Separation of soluble and insoluble phases by decanting, filtering or centrifuging, and
- Concentration of the active phase.

10. Production process according to claim 9, wherein the solubilization is carried out with at least 100 g/l of chestnut meal.
11. Production process according to claim 9 or 10, wherein the enzymatic hydrolysis is carried out in the presence of at least one carbohydrase, preferably at a rate of at least 0.1%.
12. Active ingredient obtained according to the process of claim 9, 10 or 11 and used according to one of claims 1 to 8, characterized by the following parameters:

- Level of dry material of between 10 and 300 g/l,
- pH of between 4.0 and 8.0
- Total sugar content of between 9 and 275 g/l, and
- Presence of three glucide fractions:
    - Polysaccharide fraction: rhamnogalacturonan
    - Oligosaccharide fraction with a high degree of polymerization and free uronic acids, and
    - A mono- and oligosaccharide fraction of a low degree of polymerization.

13. Active ingredient that is obtained according to the process of claim 9, 10 or 11, characterized by the following parameters:

- Level of dry material of between 80 and 120 g/l,
- pH of between 5.0 and 6.0,
- Total sugar content of between 72 and 110 g/l.